

29316

Aluminum Handle, Ø22 mm, 840 mm, Yellow



This handle fits any product in the Vikan range. It is ideal for use when cleaning tubes and drains with tube brushes 538050x, 538063x, 538077x, 538090x and 5380103x. It is also suitable as a broom handle.

Technical Data

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| Item Number | 29316 |
| Connection | Threaded |
| Material | Anodised Aluminium Polypropylene |
| Complies with (EC) 1935/2004 on food contact materials ¹ | Yes |
| Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes |
| Complies with FDA Regulation CFR 21 ¹ | Yes |
| Complies with UK 2019 No. 704 on food contact materials | Yes |
| Complies with REACH Regulation (EC) No. 1907/2006 | Yes |
| Complies with California Proposition 65 | Yes |
| Complies with Halal and Kosher | Yes |
| PFAS, Phthalates and BPA intentionally added | No |
| Box Quantity | 10 Pcs. |
| Quantity per Pallet (80 x 120 x approx.180 cm) | 400 Pcs |
| Quantity Per Layer (Pallet) | 40 Pcs. |
| Box Length/Depth | 1060 mm |
| Box Width | 160 mm |
| Box Height | 70 mm |
| Product Diameter | 22 mm |
| Product Length/Depth | 840 mm |
| Product Width | 22 mm |
| Product Height | 22 mm |
| Net Weight | 0.18 kg |
| Weight cardboard (Recycling symbol "20" PAP) | 0.02 kg |
| Total Tare Weight | 0.02 kg |
| Gross Weight | 0.2 kg |
| Cubic metre | 0.000407 M3 |
| Recommended sterilisation temperature (Autoclave) | 121 °C |
| Max usage temperature (food contact) | 100 °C |
| Max usage temperature (non food contact) | 100 °C |
| Min. usage temperature ³ | -20 °C |
| Max. drying temperature | 100 °C |
| Min. pH-value in usage concentration | 2 pH |
| Max. pH-value in Usage Concentration | 8 pH |
| GTIN-13 Number | 5705022023215 |
| GTIN-14 Number (Box quantity) | 15705028023278 |

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| Customs Tariff Number | 76169990 |
| Country of Origin ISO Code | DK |
| Country of Origin | Denmark |

New equipment should be cleaned, disinfected, sterilised and any labels removed, as appropriate to its intended use, e.g. high risk vs. low risk food production areas, general hospital areas vs. intensive care units, before use.

1. See Declaration of Compliance for further details on food contact